

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1-3. (canceled)

4. (currently amended) A method for manufacturing a soft-baked rice cracker, comprising the steps of:
~~to form a dough~~
~~steam-kneading a mixture of rice powder and water;~~
~~conducting a first drying step for drying the mixture of the~~
~~rice powder and the water;~~
~~conducting a second drying step for drying the mixture of the~~
~~rice powder and the water;~~
~~producing a baked dough of a the soft-baked type rice cracker~~
~~having a specific volume of 5.0 to 6.5 cm³/g;~~
~~coating the a surface of the baked dough with a ~~fat and oil~~ component; and~~
~~applying ~~an~~ emulsified sauce onto the surface of the baked~~
~~dough coated with the ~~fat and oil component, said emulsified sauce~~~~
~~having a viscosity of 50 to 800 cp.~~

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5-6. (canceled)

7. (currently amended) The method for manufacturing a soft-baked rice cracker according to claim 4, wherein the ~~fat and oil component to be applied for coating the surface of the baked dough before applying the emulsified sauce~~ is vegetable oils and fats oil.

8. (currently amended) The method for manufacturing a soft-baked rice cracker according to claim 4, wherein the emulsified sauce contains a soy sauce as an aqueous sauce, at least one of a safflower oil and/or a rice oil as a ~~fat and an~~ oil component, and at least one of lecithin and/or monoglyceride as an emulsifier.

9. (new) The method for manufacturing a soft-baked rice cracker according to claim 4, further comprising the steps of, before steam-kneading the mixture of the rice powder and water, washing rice grains and milling the rice grains to produce the rice powder;

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cont.

knead-extruding the mixture after steam-kneading the mixture and before the first drying step; and conducting a third drying step for drying the baked dough coated with the oil and the emulsified sauce after applying the emulsified sauce onto the surface of the baked dough.

10. (new) The method for manufacturing a soft-baked rice cracker according to claim 9, wherein in producing the baked dough of the soft-baked rice cracker, said mixture of the rice powder and water is baked in a first baking step, a second baking step, and a third baking step, said mixture of the rice powder and water in the second baking step being baked at a temperature higher than those in the first baking step and the third baking step.

11. (new) The method for manufacturing a soft-baked rice cracker according to claim 4, wherein said first drying step is conducted at a temperature lower than that in the second drying step.

12. (new) The method for manufacturing a soft-baked rice cracker according to claim 4, wherein said emulsified sauce has a viscosity of 50 to 800 cp at 60°C .
